



NAME Tillingham Pet Nat Cider
ESTATE Tillingham, Peasmarsh,
East Sussex, UK
VINTAGE 2021
ALC 6.5% VOL
APPLE(S) Orchard blend, mainly Yarlington
and Chisel.

TASTING NOTE

Amber in colour with toffee hues. Zesty mandarin, honeysuckle and earthy turmeric notes on the nose. These aromas are reflected on the palate and enveloped in soft tannins with a light pétillance due to the fermentation finishing in bottle.

Suitable for vegetarians / vegans: YES
(NB qvevris are lined with beeswax)

VINIFICATION

The apples for this cider come from a mixed orchard in Somerset. All classic cider varieties like Yarlington and Chisel. It was fermented in stainless steel and bottled in time to finish fermentation in bottle. North down Orchard in Somerset (Organic farm)

SHORT HISTORY

- Zero added sulphur.
- Wild ferment.
- Zero filtration.
- Zero fining.

SERVING

Store away from direct sunlight
Drink now and over the next three years
Serving temperature 10 degrees Celsius

TECHNICAL

Free SO₂: 2mg/l
Total SO₂: 5mg/l
Acidity: 3.8 g/l
Residual sugar: 1.7g/l
Bottles produced: 926